

Guava and pomelo tartlet, Andaman cobia
Smoked roe, finger lime and mak mao

Thai Wagyu Tartare with Preserved Radish and Quinoa Tostada
- MUME

Aged and cured Khao Yai duck,
Imperator carrot doughnut and preserved mulberry

Local Crab Salad with Sweet Corn - MUME

Stickchio fennel and Phang Nga clam custard, green peas,
Young ginger, roasted chicken and fermented fennel broth

Braised Abalone with Fermented Pineapple and bitter melon -
MUME

Chumphon river prawn, jasmine rice and bergamot,
Fermented jicama, prawn head and parsley

Charcoal Grilled Squid with Sauce of Abalone & Trout Roe - MUME

42 day aged Khonkaen jasmine wagyu striploin, vine spinach,
Green Garden miniball pumpkin and mulberry wine sauce

Lobster with Vanilla, Star Anise & Cucumber - MUME

Yoghurt, Cucumber & Celery - MUME

Caramel mousse with white miso,
Phuket guava caramelized in Regency brandy and aromats

Hom Mali rice, Khao Yai vanilla and blackberry bakewell

Rai na Rak 75% chocolate

Eureka lemon and osmanthus pastille

